

2. (Twice Amended) The process of claim 1 for the production of a cereal beer having a high content of soluble β -glucan from a cereal or mixture of cereals comprising the following steps:

a. forming an aqueous cereal slurry containing from 10% to 30% [by weight] weight/volume of at least one wet or dry milled cereal which slurry lacks β -glucanase activity sufficient to decrease soluble β -glucan by more than 20 wt% compared to the yield from the corresponding source of non-germinated cereal or mixture of cereals;

b. mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and, optionally, at least one protein degrading enzyme;

c. cooling to a temperature below 50°C;

d. removing insoluble material to form a wort;

e. boiling the wort with hops at conditions sufficient to destroy all enzymatic activity, thereby forming a boiled wort;

f. cooling the boiled wort to room temperature or lower;

g. adding yeast to the boiled wort; and

h. fermenting the mixture to produce a cereal beer having a high content of soluble β -glucan.

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21. (Twice Amended) The process of claim [1] 2 in which the cereal is barley or oats or a mixture thereof.

REMARKS

It is respectfully submitted that all of the rejections based on 35 U.S.C. §112 can be withdrawn in light of the foregoing amendments and the following remarks.

Please note that the recitation of the language of claims 5 and 6 set forth in the final rejection refers to these claims before the previous amendment. Claim 5 presently recites that the cereal was heat treated to lack β -glucanase activity whereas